

# LUNCH MENU

## Appetizers

Don's Seafood Chowder- 6 /8.5    Classic French Onion Soup- 8

- Calamari+**- Flash fried, garlic, almonds, lemon curry aioli 13  
**Jumbo Lump Crab Cake-** Sautéed, roasted corn relish, remoulade, chipotle honey 15  
**Bruschetta-** Artichoke tapenade, asiago cheese, marinated tomatoes 11.5  
**Zucchini Fries-** Breaded, fried zucchini, grated parmesan, garlic aioli and guajillo sauces 10  
**Stuffed Mushrooms\***- Spinach, sundried tomatoes, artichoke, sherry cream, asiago cheese 11.5  
**Shrimp Cocktail\***- Five gulf shrimp, fresh horseradish, cocktail sauce 14  
**Prince Edward Island Mussels+\***- Sautéed with sherry, garlic butter & herbs 12

## Salads

- Pomeroy\***- Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 8.5 large 12.5  
**Fishmarket\***- Greens, chopped eggs, bleu cheese, baby shrimp, house vinaigrette 9 large 13  
**The Wedge\***- Crisp iceberg, bacon, egg, scallion, creamy thousand island dressing 8  
**Caesar\*\***- Romaine lettuce, croutons, asiago cheese, creamy caesar dressing 7.5 large 11  
**Bistro\***- Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette 8 large 11.5

You may add to any of the above salads:

Grilled Salmon...7.5    Grilled Chicken....6    Tenderloin Tips...7.5    Grilled Shrimp...7.5    Crab Cake Lg... 11/Sm...7

## Lighthouse Favorites

- Portuguese Seafood Stew+-** Shrimp, mussels, scallops, chorizo sausage, pappardelle pasta, tomato broth 20  
**Don's Fish & Shrimp Fry-** Atlantic cod, tiger shrimp, beer battered and fried, fries, coleslaw 16  
    **All Shrimp** 17    **All Cod** 15  
**Cowboy Steak Salad+\*\***- Spicy beef tips, mixed greens, green apples, crumbled bleu, bourbon soaked cherries,  
    fried onion straws, balsamic vinaigrette 16.5    **"Chicken Cowboy"** 15  
**Texas Top Sirloin+\***- Ten ounce, char-grilled, roasted fingerlings, green beans, house steak sauce 26

\*Gluten-free Selections    \*\*Gluten-free with modification

+Consuming raw or undercooked meats, poultry, or seafood, may increase your risk of food born illness

## Don's Freshline

- Nantucket Scallops+-** *Lemon thyme crust, wild rice, spinach, pine nuts, lemon beurre blanc* 24  
**Faroe Island Salmon+-** *Grilled, Moroccan couscous, sautéed spinach, citrus/guajillo tomato sauce* 18  
**Georges Bank Cod+-** *Cracker crust, baked, wild rice, green beans, lemon beurre blanc* 16.5  
**Great Lakes Walleye+-** *Pretzel crusted, sweet corn succotash, whole grain honey mustard aioli* 20  
*(Walleye subject to seasonal harvesting availability)*

## Don's Luncheon Duet

*Choose Two, Served On One Plate* 13.5

- |                                |                      |                           |
|--------------------------------|----------------------|---------------------------|
| <i>Crock of French Onion</i>   | <i>Iceberg Wedge</i> | <i>½ Tuna Melt</i>        |
| <i>Crock of Don's Chowder+</i> | <i>Small Bistro</i>  | <i>½ Turkey Sandwich+</i> |
| <i>Crock of Soup Du Jour</i>   | <i>Small Caesar</i>  |                           |

## Sandwiches

- Angus Steak Burger+-** *Seven ounce sirloin burger, grilled, toasted brioche roll, fries* 13.5  
**Add** *Bacon, mushrooms, sautéed onions, swiss, cheddar, provolone, bleu cheese* 1.5 each
- Don's Slow Roasted Turkey+-** *Sliced turkey, arugula, swiss cheese, bacon, cranberry mayo, 9-grain bread, bistro chips* 13.5
- Salmon BLT+\*\*-** *Grilled salmon, bacon, pesto aioli, pretzel roll, petite bistro salad* 16
- Chicken Club+-** *Grilled breast, bacon, swiss, garlic mayo, pretzel roll, bistro chips* 13.5
- Tuna Melt-** *Tuna salad, tomato, white cheddar cheese, English muffin, bistro chips* 11

**Bread and butter served upon request**

\*Gluten-free Selections  
\*\*Gluten-free with modification

*All fried items are prepared in oil containing zero trans-fats*

**Wi-Fi Access: lighthouse Password: donschowder**

**Executive Chef—Christopher Bork Sous Chef---Luis Colon Cora**

# DINNER MENU

## Appetizers

- Soup Du Jour** *Chef's daily creations* 5.5  
**Don's Seafood Chowder** *Manhattan style, fresh fish and shellfish* 6  
**French Onion Soup** *Sherry, onion, three cheese* 8  
**Maryland Crab Cake** *Jumbo lump crab, roasted corn relish, remoulade, chipotle honey* 15  
**Bruschetta** *Artichoke tapenade, asiago cheese, marinated tomatoes* 11.5  
**Stuffed Mushrooms\*** *Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese* 11  
**Calamari+** *Flash fried, garlic, almonds, lemon curry aioli* 13  
**Shrimp Cocktail\*** *Five gulf shrimp, fresh horseradish, cocktail sauce* 14  
**Zucchini Fries** *Breaded, fried zucchini, grated parmesan, garlic aioli and citrus guajillo tomato sauce* 9  
**Prince Edward Island Mussels+\*** *Sautéed with sherry, garlic butter, and herbs* 12.5

## Salads

- Bistro\*** *Greens, grape tomatoes, asiago cheese, pine nuts, white balsamic vinaigrette* 8  
**Pomeroy\*** *Greens, mandarin oranges, strawberries, red onion, poppy seed dressing* 8.5  
**Fishmarket\*** *Baby shrimp, chopped eggs, bleu cheese, Italian dressing* 9  
**Iceberg Wedge\*** *Bacon, egg, scallion, thousand island* 8  
**Caesar\*\*** *Romaine, asiago cheese, croutons, creamy Caesar dressing* 7.5

## Lighthouse Favorites

- Portuguese Seafood Stew+** *Scallops, shrimp, mussels, chorizo sausage, tomato broth* 35  
**Steak and Lobster+\*** *Maine lobster tail, center cut filet mignon, whipped potatoes, green beans* 55  
**Maine Lobster Tail+\*** *Broiled cold water lobster, whipped potatoes, green beans* 37 **Add** a second tail 31  
**Filet and Scampi+\*** *Twin four ounce tenderloin medallions, char-grilled five gulf shrimp sautéed in white wine garlic and butter, broccolini, whipped potatoes and demi-glace* 44  
**Herb Roasted Chicken+** *Roasted half chicken, fingerling potatoes, broccolini, herb pan jus* 28

\*Gluten-free selections

\*\*Gluten free with modification

+Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness

WiFi Access: lighthouse Password: donschowder

## Freshline

- Faroe Island Salmon+\*** Grilled, Moroccan couscous, sautéed spinach, citrus guajillo tomato sauce 29  
**George's Bank Cod+** Cracker crust, oven baked, wild rice blend, broccolini, lemon beurre blanc 30  
**Nantucket Lightship Scallops+\*\*** Pan seared, farro grain risotto, broccolini rosemary/parmesan cream sauce 38  
**Great Lakes Walleye+** Pretzel crusted, whipped potatoes, sweet corn succotash, whole grain honey mustard aioli 31  
(Walleye subject to seasonal harvesting availability)  
**Swordfish+\*\*** Blackened, wild rice pilaf, sauteed brussel sprouts, whole grain mustard beurre blanc 30

## Simply Seafood\*

The following selections are simply prepared with roasted fingerling potatoes, green beans  
And your choice of one of the following sauces:

**Mustard Aioli    Lemon Beurre Blanc\*    Caper Remoulade    Sherry Cream\***

**Grilled**  
**Faroe Island Salmon+\*** 29  
**Swordfish+\*** 30  
**Scallops+\*** 38

**Pan Seared**  
**Great Lakes Walleye+\*** 31  
**Cod+\*** 30

## Steaks

### STEAK ENHANCEMENTS

Sautéed Mushrooms ~ Fried Onion Straws ~ Smoked Bleu Cheese ~ Caramelized Onions  
Also "Oscar Style" Any Steak

- Filet Mignon+\*** Char-grilled, whipped potatoes, green beans, cabernet demi-glaze 6 ounce....34 8 ounce....41  
**Steak Oscar+\*** Ten ounce, Texas sirloin, char-grilled, whipped potatoes, broccolini, blue crab, hollandaise sauce 34  
**Moody Blues+\*** Twin four ounce tenderloin medallions, char-grilled, smoked bleu cheese, fingerling potatoes, broccolini, balsamic glaze 34  
**C.A.B Delmonico+\*\*** Twelve ounce, char-grilled, fingerling potato hash, green beans, veal demi-glaze 40

\*Gluten-free selections

\*\*Gluten-free with modification

Executive Chef—Christopher Bork

Sous Chef---Luis Colon Cora

# DON'S LIGHTHOUSE

# BAR MENU

## First Plates

- Crab Cake** Jumbo lump crabmeat, toasted corn relish, remoulade, chipotle honey 15  
**Bruschetta** Artichoke tapenade, asiago cheese, marinated tomatoes 11.5  
**Calamari+** Flash Fried, garlic, almonds, lemon curry aioli 13  
**Shrimp Cocktail\*** Gulf shrimp, cocktail sauce, horseradish 14  
**Prince Edward Island Mussels+\*** Sautéed, with sherry and garlic butter 12.5  
**Stuffed Mushrooms\*** Spinach, sun-dried tomatoes, artichokes, sherry cream, asiago cheese 11  
**Spinach-Artichoke Dip** Spinach, artichokes, smoked gouda, cheddar and cream cheese, pita chips 11

## Greens & Tureens

- Don's Seafood Chowder** Tomato based Manhattan Style 6/8.5  
**French Onion Soup\*\*** Lighthouse classic, topped with swiss, mozzarella and asiago 7.5  
**Fishmarket\*** Fresh greens, bleu cheese, chopped eggs, baby shrimp, Italian Dressing 9/13  
**Bistro\*** Fresh greens, grape tomatoes, asiago, pine nuts, white balsamic vinaigrette 8/11.5  
**Wedge\*** Iceberg lettuce, chopped egg, bacon, scallions, Thousand Island dressing 8  
**Pomeroy\*** Greens, mandarin oranges, strawberries, red onion, poppy seed dressing 8.5/12.5  
**Caesar\*\*** Romaine, asiago, croutons, creamy Caesar dressing 7.5/10

### **You may add any of the following to any of our salads:**

Grilled salmon, shrimp, tenderloin tips+ 7.5 Grilled Chicken+ 6 Crab Cake lg. 11 sm. 7

## Handfuls

- Angus Steak Burger+** Char-grilled, brioche roll, fries 13.5  
Add bacon, sautéed mushrooms, sauteed or fried onions, cheddar, swiss, provolone, or blue cheese 1.5 ea.  
**Salmon BLT+\*\*** Grilled Salmon, bacon, pesto aioli, pretzel roll, petite bistro salad 16  
**Chicken Club+** Grilled breast, bacon, swiss, garlic mayo, pretzel roll, bistro chips 13.5

## Knife & Fork

- Cowboy Steak Salad+\*\*** Spicy beef tips, mixed greens, green apples, bleu cheese, bourbon soaked cherries, fried onion straws, dark balsamic vinaigrette 16.5  
**Chicken Cowboy** 15  
**Texas Sirloin+** Ten oz., char-grilled, whipped potatoes, green beans, house steak sauce 26  
**Maine Lobster Tail+\*** Broiled cold water lobster, whipped potatoes, green beans 37 **Add tail** 31  
**Dons Fish & Shrimp Fry+** Atlantic cod, tiger shrimp, beer battered and fried, cole slaw, fries, tartar sauce 16 **All Cod** 15 **All Shrimp** 17

\*Gluten free selections \*\*Gluten free with modification

+ Consuming raw or uncooked meat, poultry or fish may increase your risk of food borne illness

## Martinis & Cocktails

**Don's Old Manhattan** Woodford Reserve Bourbon, Noilly Prat sweet vermouth, bitters, Luxardo cherries

**Rye Old-Fashioned** Bulleit Rye Bourbon, bitters, sugar, orange, Luxardo cherry, lemon twist

**Gin-Berry Martini** Hendricks, blueberries, lemon & honey syrup

**Red or White Sangria** Red or white wine, pear cider, fruit

**Aperol Spritz** Aperol, prosecco, splash of soda

**Cucumber Margarita** Jose Cuervo Silver, cucumbers, sour mix, Cajun salt rim

**Blueberry Mojito** Bacardi rum, mint, lime, simple syrup, soda

## Wine by the Glass

### Whites

**Les Roucas (un-oaked) Chardonnay**

**Franciscan Chardonnay**

**Raeburn Chardonnay**

**Sonoma Cutrer Chardonnay**

**Whitehaven Sauvignon Blanc**

**La Petite Perriere Sauvignon Blanc**

**Boomtown Pinot Gris**

**Nicolas Idiart Rosé**

**Vino Moscato**

**Terra D'Oro Chenin Blanc Viognier Blend**

**Drouhin Chablis**

**Doelas Albarino**

### Reds

**Cannonball Merlot**

**B.V. Coastal Pinot Noir**

**Angeline Pinot Noir**

**Beckon Pinot Noir**

**Educated Guess Cabernet**

**Four Vines 'The Kinker' Cabernet**

**Gundlach Bundschu Red Blend**

**Locations 'E' Red Blend**

**Altos los Hormigas Malbec**

**Villa M Rosso**

**Scruffy's Shiraz**

## Craft Beer

**North High Hopes IPA**- American IPA

**Troeg's Perpetual IPA**

**Market Garden Citramax**- American IPA with Citra hops

**GBN Bavik Super Pils**- Belgium pilsner

**Stella Artois**-Euro pale lager

**Epic Brewing Los Locos Lager**-Mexican-style lager

**Bell's Flamingo Fruit Fight**-passionfruit & lime tart ale

**Reverend Nat's Viva la Pineapple**-pineapple cider, gluten free

**Ellicottville Blood Orange Hefe**-blood orange hefeweizen

**Warsteiner Dunkel**-amber ale

**Flying Dog Kujo**-cold press coffee porter

## Bottled Beer

**Miller Light**

**Budweiser**

**Bud Light**

**Corona**

**Guinness(Can)**

**Heinekin**

**Amstel Light**

**Moosehead**

**St. Pauli Girl (N/A)**

## Draft Beer

**Bell's Oberon**

**Troeg's Sunshine Pils**

**Butcher and the Brewer Stop Hop Kaboom IPA**

**Market Garden Lemon Shandy**

## RED WINE LIST

	Gl / Btl
B.V Coastal Pinot Noir, CA-Cherry, plum & spicy oak flavors, fruity finish	8 / 30
Angeline Pinot Noir, California-Rich black cherry, black tea & cranberry notes	10 / 36
Montinore Estate Red Cap Pinot Noir, Willamette Valley-Bing cherry, plum & chocolate	45
Calera Pinot Noir '15, Central Coast-Silky texture with deep flavors of black cherry	60
Gregory James Hawk Hill Pinot Noir '14, Sonoma Coast-Earth tones with dark berries	60
SuNu Pinot Noir '17, Willamette Valley-Spice, forest floor, black cherry & blackberry fruits	68
Penner-Ash Pinot Noir '16, Oregon-Floral aromas with cocoa, plum and baking spices	75
EnRoute Pinot Noir '18, Russian River-Layers of black & red fruits with mineral notes	95
Cannonball Merlot, Sonoma County –Aromas of amaretto, black plum, fresh fig	10 / 36
Praxis Merlot, Alexander Valley –Black cherry, fig & blueberry flavors, hint of vanilla & spice	46
One True Zin Zinfandel, Italy- Notes of plum, cherry, marmalade & tobacco	38
Frog's Leap Zinfandel, Napa- Layers of cherry & boysenberries, dried cranberries & wild berry	54
Russell O.V.Z. Zinfandel, Paso Robles- blackberry & plum flavors with black pepper spice	85
Cune Crianza, Rioja, Spain-Aged Tempranillo with balanced acidity, cherry & vanilla flavor	40
Locations 'E' Red Blend by Dave Phinney, Spain- Spice, berry, plum, oak & vanilla	11.5 / 42
Gundlach Bundshu Mountain Cuvée Red, Sonoma-Robust red blend, blackberry & plum	12.5 / 46
Treana Red '16, Paso Robles –Blackberry, pomegranate, toasted oak & vanilla	78
Orin Swift 8 Years in the Desert, California –Raspberry, black fig, dark plums, chocolate	85
Betz Family Winery Clos de Betz Red, '17 Columbia Valley –Dark chocolate and cassis	90
Justin Isosceles '16, Paso Robles –Full bodied blend with a long full finish, plush tannins	120
Quintessa Red '15, Napa, CA-Black fruits , refreshing acidity, finely grained tannins	250
Villa M Rosso, Italy - Sweet chilled red with floral tones, slight spiciness & strawberry flavors	10 / 36
K Vintners 'The Boy' Grenache, Wall Walla Valley-Medium- full bodied, raspberries & cherries	83
Scruffy's Shiraz, Australia-Spicy black currant & cherry aromas with dark fruit flavors	10 / 36
Corvidae Lenore Syrah, Columbia Valley-Fruit forward with rich, bright berry notes	40
Altos los Hormigas Malbec Terroir Valle de Uco, Mendoza-Black & blue fruit flavors	11 / 40
Kaiken Ultra Malbec, Mendoza-Soft tannins with black fruit aromas, subtle spicy undertones	50
Clarendelle Bordeaux, France-Complex & fruity bouquet, firm tannins with a beautiful finish	44
Jean Lepetit La Garde du Pape Chateauneuf-du-Pape Grande Reserve, '14 France	59
Educated Guess Cabernet, North Coast- Blackberry & cherry fruit, cocoa with hints of mint	11.5 / 42
Four Vines 'The Kinker' Cabernet, Paso Robles-Dried strawberry, anise, red cassis aromas	12 / 44
Pendulum Cabernet, Columbia Valley –Notes of spicy black pepper,& blue fruits, full-bodied	45
Juggernaut Hillside Cabernet, CA –Luxurious texture, black currants & vanilla	46
Napa Cellars Cabernet, '17, Napa-Vanilla, caramel, toffee, tobacco & spice, firm tannins	60
Conn Creek Cabernet, '16, Napa-Currant & cocoa flavors, smooth & complex, long finish	65
Arbios Cabernet, '12, Alexander Valley-Currant & red cherry, toasty oak finish	62
Beringer Cabernet, '17, Knights Valley-Figs, black cherry, raspberry with oak spice	64
Mount Veeder Cabernet, '18, Napa –Full bodied fruit flavors with cocoa & tobacco notes	68
Canvasback by Duckhorn Cabernet, '16, Washington –Black fruits, dried herbs & earthy notes	75
Neyers Cabernet '17, Napa- Cherry & chocolate flavors, long finish, aroma of cedar	83
Nickel & Nickel Branding Iron Cabernet '16, '17, Napa-Soft tannins , fruit & spice flavor	178
Beaulieu Vineyard George de Latour Private Reserve Cabernet'14, Napa	195
Gaja Ca'Marcanda Promis '15 Toscano, Italy –Bright & fruity blend with a jammy nose	90

Don's House Selections—Cabernet or Merlot      7.00

## WHITE WINE LIST

	<i>Gl / Btl</i>
Fess Parker Riesling, CA-Balanced with a hint of sweetness, moderate acidity, long crisp finish	36
Vino Moscato, CA-Floral aromas with fresh, elegant ripe fruit flavors	8.5 / 30
Doelas Albariño, Rías Baixas- Citrus & stone fruits, well balanced, mineral touch on the finish	11 / 40
Terra D'Oro White Blend, Clarksburg- Chenin Blanc & Viognier blend with bright crisp finish	8.5 / 30
Vin de Provence AIX Rosé, France – Soft ripe summer fruit flavors	12.5 / 46
La Petite Perrière Sauvignon Blanc, Loire Valley, FR- Aromas of lemon & exotic fruits	8.5 / 30
Whitehaven Sauvignon Blanc, Marlborough- Grapefruit zest, gooseberry, refreshing	10.5 / 38
Rombauer Sauvignon Blanc, Napa-Aromas of lime, grapefruit, pear, and white nectarine	56
Riff Pinot Grigio, Italy-Dry & crisp, light to medium bodied	8.5 / 30
Livio Felluga Pinot Grigio, Italy-Notes of pineapple, melon, pear and yellow peach	64
Boomtown by Dusted Valley Pinot Gris, Washington-Crisp, refreshing, pink apples	10.5 / 38
Hopler Veltliner, Austria –Multi layered with hints of apple & grapefruit	40
Joseph Vaudon Drouhin Chablis, Burgundy–Dry & fruity wine with mineral notes	48
Les Roucas Unoaked Chardonnay, France-Fresh & light with a floral & fruity nose	8.5 / 30
Butter Chardonnay, CA-Butter brims with stone fruit, lemon notes, long vanilla finish	11 / 40
Kenwood Six Ridges Chardonnay, Russian River-Notes of vanilla, tropical fruit and allspice	54
Sonoma Cutrer Chardonnay, Russian River-Medium body, grapefruit, lemon & pear	14.25 / 55
Jordan Chardonnay, Russian River-Crisp fruit flavors, vibrant acidity, lingering finish	64
Celani Chardonnay Napa Valley-Fruit forward with touches of oak & honeysuckle	68
Duckhorn Chardonnay, Napa Valley –Zesty acidity, vanilla & clove, silkiness, aromas of nectarine	65
Rombauer Chardonnay, Carneros-Aromas of bright citrus & melon, flavors of mango & vanilla	75
Far Niente Chardonnay, Napa, CA-Toasted oak with aromas of citrus and melon	95
Shafer Red Shoulder Ranch Chardonnay, Napa –Rich & spicy, ripe apples & oak aromas	105
Don's House Selections—Chardonnay, Pinot Grigio or White Zinfandel	7.00

## SPARKLING WINES

Domaine Chandon Brut Cuvee, CA, Split (.187 ltr)	12
Zardetto Prosecco, Italy, Split (.187 ltr)	10
Canella Prosecco Brut Rosé, Italy, Split (.187 ltr)	12
Dibon NV Demi-Sec Cava, Spain	30
Acinum Prosecco Rosé, Italy	38
Nominé-Renard NV Brut Rosé Champagne, France	105
Laurent-Perrier Cuvée Rosé, France	151
Ca' di Alte Prosecco, Veneto, Italy	36
Domaine Chandon Brut Cuvee, CA	54
Charles De Fere 'Cuvee Jean-Louis' Blanc de Blanc, France	38
Moet & Chandon, Imperial, France	99
Veuve Clicquot Brut, France	105
Laurent-Perrier Ultra Brut, France	110
Dom Pérignon, France	220